

Amendments to the Claims:

Please amend claims 10-13 as follows, and please cancel claims 1, 5 -9 and 16-18 without prejudice to continued prosecution. The claims and their status are shown below.

1-9. (Canceled)

10. (Currently Amended) A food composition wherein said food composition comprises:

a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and either

b) a dry mix that comprises 12-25% w/w gluten, 22-40% w/w starch hydrosylates, 7-12% w/w flour, 2-8% w/w stabilized starch n-octenyl succinate, and 17-25% w/w fat, wherein said dry mix has according to claim 1

i) a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$, wherein said mixture (B) has a dry substance content of 64% and consists of said dry mix (A) and water, wherein said total amount of separated water is collected after performing a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours followed by thawing for 8 hours at ambient temperature and collecting the separated water, and repeating twice more said procedure, and

ii) a baking stability of 100%, wherein said baking stability is defined by baking, in alumina cup at 180°C for 1 hour, a mixture (C) having a dry substance content of 79% and consisting of said dry mix (A) and water to obtain a baked mixture (C), and wherein said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

iii) a stable viscosity under alkaline, acidic and neutral pH conditions when measuring a mixture (D) having a dry substance content of 31% and consists of said dry mix (A) in demineralised water or buffer having Brabender viscograms between 50°C and 95°C with a heating rate of 1.5°C/min, or

c) a completed mix according to claim 9 comprising the dry mix of b) and a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids, and mixtures thereof,

wherein the completed mix can be used as such in said food composition or can be baked, fried, frozen prior or after baking or frying, or reheated in a microwave separately or in combination with the meat, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables of said food composition.

11. (Currently Amended) A food ~~product~~ composition according to claim 10, wherein said food composition is selected from the group consisting of snacks, pies, pizza-like products, savoury filled products, sweet bakery products, wherein said completed mix ~~food product~~ is comprising a layer on, under and/or around the meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables ~~completed mix according to claim 9.~~

12. (Currently Amended) A food composition ~~product~~ according to claim 11, wherein said layer is pastry, crumble, bread, biscuits, sponge, cake batter, bread-crumbs, potato slices and/or potato mash.

13. (Currently Amended) A food composition according to claim 10, wherein said food composition comprises:

a) said meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and

b) said completed mix,
wherein said food composition is in the form of a spread wherein said spread comprises a completed mix according to claim 9.

14-18. (Canceled)

19. (Previously presented) A spread or filling in baked, fried, or uncooked savoury and/or sweet tasting products comprising a dry mix comprising 10-20% w/w proteins, 25-65% w/w carbohydrates, and 15-28% w/w fat.

20. (Previously presented) A spread or filling in baked, fried, or uncooked savoury and/or sweet tasting products comprising a dry mix comprising 10-20% w/w gluten; 20-45% w/w starch hydrolysates; 5-15% w/w flour, 1-10% w/w starch n-octenyl succinate, and 15-28% w/w fat.